



Starters

Consommé bonne femme

Clear beef soup flavoured with Sherry and finished with tomato lozenges.

Griddled salmon and braised fennel

Lemon crusted salmon darne served with slowly braised fennel bulb tossed with white truffle oil.

Goat's cheese and sun blushed Panna Cotta (V)

Scented with nutmeg and garlic served with a jellied vinaigrette.

Carpaccio of Venison

Marinated overnight then rolled in cracked black pepper served with a gypsy salad.

Mains

Fillet of Beef

Cooked to your liking, on a seasoned potato rosti topped with chicken liver pate served with a rosemary jus.

Oven baked Chicken Breast

Chicken breast filled with Parma ham, sage and cheese, oven baked until the skin is crispy, finished with a sweet marla cream sauce.

Pan Fried Sea Bass

Gently fried and served with a crayfish and salmon caviar Beurre blanc and leeks.

Wild Mushroom Polenta

Wild mushroom, onion, garlic and Chardonnay infused Polenta softened with Mascarpone and topped with a poached Duck egg.

Desserts

Poached Pear

Poached in a star anise and clove scented sweet wine, finished with cinnamon ice cream.

Vanilla Bavouris

A light and delicate vanilla mousse served with tuille biscuits and topped with candied fruits.

Lemon Tart

Home-made rich lemon tart served with sweetened cream and lime syrup.

Twin Chocolate Mousse

Amaretto and Cointreau flavoured White and Dark Chocolate Mousse served with chocolate dipped strawberries.